



## Wine Dinner

WEDNESDAY, FEBRUARY 25<sup>th</sup> @ 6:30pm



Marchesi  
**ANTINORI**  
— 26 GENERAZIONI —

### Menu

#### COURSE ONE

Pan Seared Halibut with Rock Shrimp and Yellow Tomato Sugo

**2024 Guado Al Tasso Vermentino**

#### COURSE TWO

Porcini Mushroom and Butternut Squash Lasagna  
with Asiago and Bechamel Sauce

**2023 Peppoli Chianti Classico**

#### COURSE THREE

Tuscan Sausage Stew with Cannellini Beans and Tomato

**2022 Tenuta Tignanello Chianti Classico Riserva**

#### COURSE FOUR

Beef Tenderloin with Rosemary and Black  
Garlic Demi-Glaze, Red Wine Risotto

**2022 Tignanello**

#### DESSERT

Panna Cotta and Cantucci (Biscotti)

**\$150** Per Person Excluding Tax and Gratuity  
860-643-2751 for reservations

PLEASE DRINK RESPONSIBLY. 3842145

